

February 2022

CANS NUTRITION BULLETIN

Child and Adult Nutrition Services

SD Department of Education



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The Grapevine

Welcome back to another month of our Nutrition Bulletin! There is a lot going on in Child & Adult Nutrition Services this month. Check out the updates from the Child Nutrition and Food Distribution Offices below.

Child Nutrition Programs

We have been working quickly to get the notifications of the Supply Chain Assistance (SCA) funds out to schools. This funding source is for schools that have experienced supply chain disruptions during the current school year. Your district should have received an attestation via DocuSign to accept or decline the funding. Along with this funding, we have developed a new resource on Farm to Table and the rules that need to be followed for local food purchases and or donations.

Our Child Nutrition Programs are also gearing up for summer operations as well as summer training! We will be holding administrative trainings for SFSP and SSO in the coming months. You can find more information on these trainings throughout the bulletin. You can also check out the article later in the bulletin to save the date for the School Nutrition Programs training this summer!

Last, but not least, I want to encourage everyone to participate in <u>National School</u> <u>Breakfast Week (NSBW)</u> and <u>National CACFP Week!</u> Both of these opportunities are great ways for you to showcase your programs and can be used to advertise how wonderful these programs are for your school or agency. NSBW will take place March 7 – 11 and the theme is Take Off with School Breakfast! National CACFP Week will take place the following week, March 14 – 18 and is a great time to educate participants on the benefits of CACFP.

Food Distribution Programs

Thank you to the SFAs that participated in the Food Distribution Pre-Survey. We appreciate your time in providing CANS with valuable information on your school's food preferences.

As a reminder, the Food Distribution Annual Surveys for SY 2022-23 are set to open on February 8. SFAs must complete each of the four surveys as the results will determine the items and quantities that CANS will order from USDA for the upcoming SY. Please be on the lookout for an email from our FDP Specialist, Darcy Beougher, with further information and instructions on completing these surveys.

Thanks for all that you do each and every day to serve and provide nutritious meals and foods to South Dakotans!

Mikayla Hardy Child Nutrition Programs Director Pam McCown Food Distribution Programs Director

South Dakota Sponsor Spotlight!

Is your school or agency doing anything unique and interesting in your programs that you would like to share!? Do you want to be featured in our South Dakota Sponsor Spotlight segment!? Submit any pictures along with a summary of the exciting events that you're doing to DOE.SchoolLunch@state.sd.us.



Youth & Family Services talk more about their hydroponic, aquaponic & vermicomposting systems

Click this link to read more: https://doe.sd.gov/cans/documents/Hydroponic-AV.pdf



Check in with CANS Monthly Conference Call

Join us each month to **Check in with CANS** in the upcoming year! Each check in is normally scheduled for the first Thursday of every month at 2:30pm central time zone or 1:30 pm mountain time zone.

This check in is for all our Child Nutrition Program operators: School Nutrition Program, Child and Adult Care Food Program, and Summer Food Service Program. We invite our Food Distribution Program in Schools and our Procurement Specialists to also attend.

This check in is open to all agencies that are on our programs. Each check in starts with a report from CANS with hot topics, new guidance, program clarifications, and reminders of important dates. Every check in has time scheduled for you to ask questions. Minutes from each check in will be posted after the call is done on our DOE CANS website at https://doe.sd.gov/cans/index.aspx and occasionally these calls are recorded and posted for a short period of time.

Tentative Dates
Thursday, March 3
Thursday, April 7
Thursday, May 5

Pick It! Try It! Like It! Preserve It!

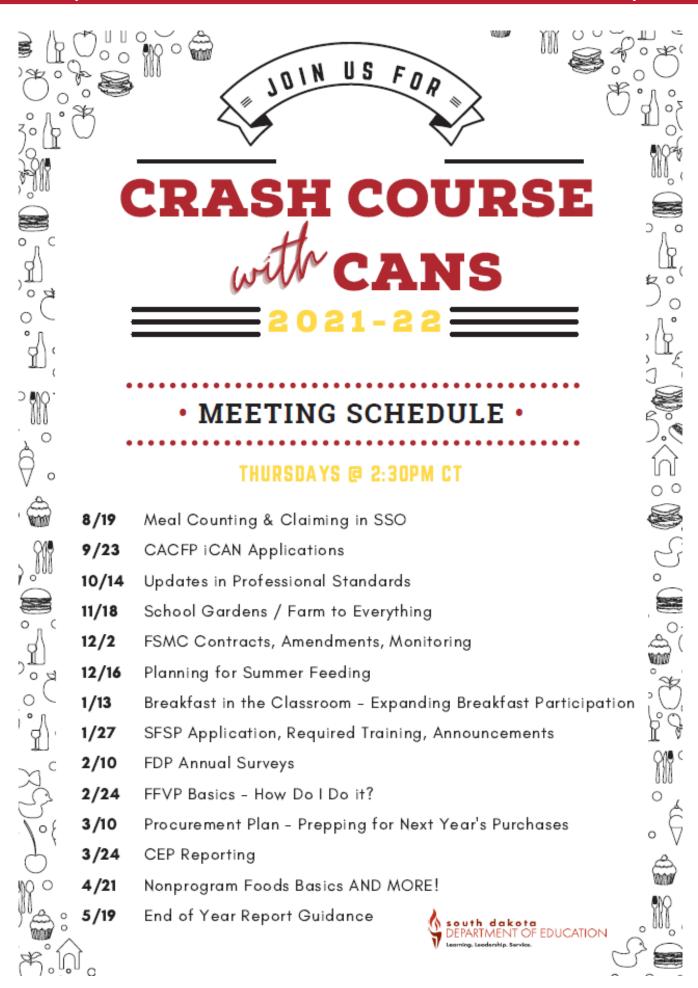
Clues for you on the produce we will highlight for February includes:



- People used to think these would relieve toothache pain.
- In ancient Europe, these were used for animal feed, especially for pigs.
- Before sugar was easy to get in Europe, these were used to sweeten jams and cakes.
- They are related to carrots.

If you guessed: Parsnip, you are correct!

SDSU Extension features Mashed Parsnips and Harvest Vegetable Salad as the recipes this month. If you have parsnips in your garden, there is also information on how to pick it, store it, and preserve it! https://extension.sdstate.edu/parsnip-pick-it-try-it-it-preserve-it



School Nutrition Program

Local School Wellness Policy

Good habits start with small, positive steps. School wellness goals may need to change to meet the needs of your students and guide behavior change.

Please review your local wellness policy and let your community know how things are going! Policy assessment is required at least one time every three years if you are participating in the school meal programs. There is an assessment template on the <u>School Nutrition Program website</u> under School Meal Program Requirements and Wellness Policy. Does your wellness policy need refreshing? The <u>Alliance for a Healthier Generation</u> can give new ideas. You can also sign up for a 30 minute <u>Build a Better District Wellness Policy</u> webinar on March 24, 2022, at 1:00 CT/12:00 MT to learn more.

School Breakfast is a Super-Power!

It's time to celebrate the super-powers that school breakfast gives students each day. Mark your calendars now to celebrate <u>National School Breakfast Week</u> on March 7-11, 2022.

Use the School Nutrition Association's <u>Take Off with School Breakfast</u> promotional materials to set a plan in motion. It's the perfect week to bring attention to the value of school breakfast and spread the good word about what your program has to offer!

Updated Resource for Parent Pick-Up Meals for SY 2021-2022

USDA's Team Nutrition initiative has updated the Child Nutrition Program Meal Service During Coronavirus (COVID-19): Best Practices for Parent Pick-Up of Meals and Snacks publication. This revised publication includes information and language about SY 2021-2022 waivers and flexibilities, as well as additional tips for improving traffic flow, verifying eligibility, managing alternative pick-up options, and communicating with families. Many of these new suggestions were gathered from schools, childcares, and summer meals sites that have successfully implemented parent pick-up in their communities during the COVID-19 public health emergency.

This publication is available for viewing and downloading at fns.usda.gov/tn/child-nutrition-program-meal-service-during-coronavirus-covid-19. For more information and related resources, visit the fns.usda.gov/tn/child-nutrition-program-meal-service-during-coronavirus-covid-19. For more information and related resources, visit the fns.usda.gov/tn/child-nutrition-program-meal-service-during-coronavirus-covid-19. For more information and related resources, visit the fns.usda.gov/tn/child-nutrition-covid-19. Resources and fns.usda.gov/tn/child-nutrition-covid-19. Resources and <a href="mailto:fns.usda.gov/tn/child-nutrition-cov

DANR Farm to School Mini-Grant

We are excited to announce that The South Dakota Department of Agriculture and Natural Resources (DANR) is awarding school districts up to \$5,000 with their <u>Farm to School Mini</u> Grant opportunity. Applications are due May 1, 2022 and awards will be announced on



August 1, 2022. Funds will be reimbursed after the grantee spends the total awarded amount. School districts can only apply for one grant per district but may split the grant among schools. DANR is partnering with Dakota Rural Action and South Dakota State University Extension to award \$80,000 in support of local and fresh foods for schools. Funding for this program is provided by the USDA Food and Nutrition Service.

Eligible items include:

- Non-stationary Greenhouses (mini-greenhouse)
- Cafeteria equipment
- Supplies for indoor/outdoor gardens
- Seeds, plants, and livestock supplies
- Local food used for sponsoring Homegrown Lunch Day event or other purposes

Ineligible items:

Construction projects

The application can be found here: Farm to School Mini Grant Application

If you would like additional information visit: https://danr.sd.gov/AboutDANR/farmtoschool.aspx

For questions, please contact:

Brian Pontious-Brian.Pontious@state.sd.us

DANR Farm to School Mini-Grant Webinar

DANR Farm to School Mini-Grant webinar: Wednesday, February 23rd at 1:30pm MST/2:30pm CST

Registration link: https://extension.sdstate.edu/event/farm-school-mini-grant-qa

Transitional Nutrition Standards for SY2022-23 & SY2023-24

The U.S. Department of Agriculture (USDA) <u>announced</u> school nutrition standards for the next two years (School Year (SY) 22-23 and SY23-24).

The new final rule changes the 2012 nutrition standards for milk, whole grains and sodium:

Milk: Schools may offer low-fat (1%) and nonfat milk that is flavored or unflavored. The 2012 standards limited flavored milk to nonfat only.

Whole Grains: At least 80% of the grains served in school lunch and breakfast per week must be whole grain-rich, which means they contain at least 50% whole grains and the rest is enriched grains.

The 2012 standards required 100% of grains served in school lunch and breakfast to be whole grain-rich.

Sodium: For SY 2022-2023, the sodium limit for school lunch and breakfast will remain at the limit that was in place prior to the pandemic (Target 1). For SY 2023-2024, the limit will decrease by 10% for school lunch only. The 2012 standards required a more significant decrease.

All other school nutrition standards – including fruit and vegetable requirements and overall calorie ranges – will remain the same as the 2012 standards.

For more background about school meals and the rulemaking process ahead, please explore these resources:

- Webpage: <u>Building Back Better with School Meals</u>
- Fact Sheet: <u>Child Nutrition Programs: Transitional Standards for Milk, Whole Grains, and Sodium</u> (PDF, 125 KB)
- Infographic: <u>The Road Ahead: Building Back Better with School Meals</u> (PDF, 137 KB)
- Infographic: Ten Reasons to Build Back Even Better with School Meals! (PDF, 95 KB)

Fresh Fruit & Vegetable Program—2022-2023 Application Request

If an elementary school from your district is interested in participating in the FFVP for SY22-23, please click the Application Request link and provide contact information. The contact person will be notified when applications become available.

FFVP 2022-23 Application Request ← Click

Schools currently participating in the FFVP will be automatically invited to complete an application for SY22-23, and would not need to request an application.

The Fresh Fruit and Vegetable Program provides funds to elementary schools for purchase of fresh fruit and vegetable snacks.

The service of the FFVP must be provided during the school day, and not served in conjunction with other federal programs (cannot be served at the same time as breakfast, or lunch). Also, the service of fresh fruits and vegetables cannot be served with accompaniments



(fruits and vegetables cannot be served with juice, milk, bread, etc.). FFVP dollars cannot be used to cover the cost of fruits and vegetable served at lunch or breakfast service. Additionally, the FFVP must be scheduled to be provided at least twice per week.

NOTE: All current FFVP participants will be automatically invited, once applications are available, and would not need to request an application.

Please feel free to contact Rob Ingalls (<u>rob.ingalls@state.sd.us</u>) with any questions; check out resources on the <u>CANS-FFVP webpage</u>.

Child & Adult Care Food Program

Celebrate the New Year with New CACFP Recipes

USDA's Team Nutrition initiative had announced the availability of 10 new USDA lunch and supper recipes for the Child and Adult Care Food Program (CACFP), available in yields of 6, 25, and 50 servings. These quick-and-easy recipes are standardized to meet the minimum serving amount of at least one meal component for children ages 3 through 5 and 6 through 18 years and showcase a variety of foods and flavors.

Titles of new recipes include:

- Baked Tilapia Fish Fillets
- Baked Tofu Bites
- Barbecue Beef Sliders
- Crabby Sandwich
- Fish and Veggie Packets
- Meatballs and Marinara Sauce
- Shredded Zucchini and Pasta
- Spinach Salad with Raspberry Vinaigrette Dressing
- Teriyaki Chicken and Cabbage
- Zucchini Boats

The recipes are available through the Institute of Child Nutrition's Child Nutrition Recipe Box (CNRB):

Children ages 3 through 5: [<u>6 Servings</u>] [<u>25-50 Servings</u>] Children ages 6 through 18: [<u>6 Servings</u>] [<u>25-50 Servings</u>]

Photographs of the prepared recipes are now available on USDA's Flickr account in the <u>Team Nutrition photo collection</u>. These images can be used by operators and partners to communicate information about the availability of the recipes.

CACFP Annual Training Resources & Reminders

Time flies when you're having fun, so as we make our way through the year, please continue to complete your required trainings to avoid missing the deadline (September 30, 2022).

All the required trainings can be found on the Child and Adult Care Food Program webpage: https://doe.sd.gov/cans/cacfp.aspx or SD Bright Track: https://sabrighttrack.com/. Once you have completed the training you will also need to complete and pass the associated quiz to receive credit for taking that training. Please remember to print and save your training certificates for documentation.

Below is a list with the required trainings, locations, and the staff that is required to take them. As always, be sure to let our office know if you have questions or need any assistance in completing your trainings.

Training:	Locations:	Required Staff:
Civil Rights	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	All CACFP Staff
Claims	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director/others that work with claims
Meal Counting	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director/others that work with meal counting
Meal Pat- tern	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	Auth. Rep/Program Director/others that help with meal service
Record Keeping	CACFP Website: https://doe.sd.gov/cans/cacfp.aspx	Auth. Rep/Program Director
Infant Meal Pat- tern	SD BrightTrack: https://sdbrighttrack.com/ Use the code blackhills800	Anyone feeding infants if infant meals are claimed

Summer Food Service Program

Reimbursement Rates

2022 SUMMER FOOD SERVICE PROGRAM REIMBURSEMENT RATES							
(In effect: January 1st, 2022 till December 31st, 2022)							
Site Type	Meal Service	Administrative	Operating	Combined^			
		Component*	Component ⁺				
Rural or Self Preparation Sites	Breakfast	\$ 0.2350	\$ 2.37	\$ 2.6050			
	Lunch or Supper	\$ 0.4325	\$ 4.13	\$ 4.5625			
	Snack	\$ 0.1175	\$ 0.96	\$ 1.0775			
All other types of Sites	Breakfast	\$ 0.1850	\$ 2.37	\$ 2.5550			
	Lunch or Supper	\$ 0.3575	\$ 4.13	\$ 4.4875			
		1	1	1			

The reimbursement rates for meals served in SFSP, in accordance with sections 12(f) and 13, 42 U.S.C. 1760(f) and 1761, of the Richard B. Russell National School Lunch Act (NSLA) and SFSP regulations under 7 CFR part 225. * The administrative cost component of the reimbursement is authorized under section 13(b)(3) of the NSLA, 42 U.S.C. 1761(b)(3).

\$ 0.96

\$ 0.0925

+ The portion of the SFSP rates for operating costs is based on payment amounts set in section 13(b)(1) of the

NSLA, 42 U.S.C. 1761(b)(1). They are rounded down to the nearest whole cent, as required by section 11(a)(3)(B)(iii) of the NSLA, 42 U.S.C. 1759a(a)(3)(B)(iii).

^ Sponsors receive reimbursement that is determined by the number of reimbursable meals served, multiplied by the combined rates for food service operations and administration. For more information please visit:

Federal Register :: Summer Food Service Program; 2022 Reimbursement Rates

Snack

\$ 1.0525

Food Distribution Program

2022-2023 Annual Surveys

School Year 2022-2023 Annual Surveys will open Tuesday, February 8th at 9:00 a.m. in iCAN. The Food Buying Guide located at https://www.fns.usda.gov/tn/food-buying-guide-for-child-nutrition-programs may help forecast ordering needs. The 22-23 Annual Surveys will close at 9:00 a.m. on Wednesday, February 23rd.

There are four separate surveys and you must respond to each survey. <u>The Annual Surveys use entitlement</u>. Each school district's entitlement for the 22-23 school year is showing in iCAN. If your school does not wish to participate in a survey, please check the box on the survey that states <u>"Check here if you will not participate in this survey"</u>.

1. USDA DoD Fresh/FFAVORS (United States Department of Agriculture Department of Defense's Fresh Fruits and Vegetable Program) Survey

• The USDA Department of Defense's Fresh Fruit and Vegetable Program can be used to order fresh fruits and vegetables to use in breakfast or lunch programs throughout the school year. Schools can request a portion, or all of their entitlement to be placed in the DoD Fresh/FFAVORS ordering site. Requests cannot include cents. If this survey is not completed, there may not be another chance to add entitlement to your school districts DoD Fresh/FFAVORS account in the 22-23 school year. Please be as accurate as possible when determining this entitlement request. Per USDA guidance, 75% of each school districts entitlement request from this survey is added to the DoD site in July. If schools are not spending the entitlement requested from the survey, the additional 25% of their entitlement will be swept and given to schools that are spending. To estimate your monthly spending use the following example:



2. 22-23 Annual Request Survey

- The 22-23 Annual Request Survey is a list of USDA Foods available for the State Agency to order. This survey helps the State Agency determine how much product to bring into the state contracted warehouse.
- Schools order these items on the monthly order form in iCAN
- South Dakota can only order a USDA product if there is a minimum amount requested on this survey

3. Processing Items Survey

- This survey contains a list of processed food items the State Agency procures and brings into the state contracted warehouse
- Schools order the processed items on the monthly order form in iCAN
- Processing Items have a processing fee that schools are responsible to pay

4. Bulk Processing Pound Request Survey

- This survey is where schools tell the State Agency the number of pounds of raw material to be placed at a processor
- Bulk Processing is the conversion of raw materials into usable end products; for example, a whole cow into beef patties
- Schools pound allocation requests cannot be changed once the State Agency has requested pounds at the processor
- To forecast the pounds needed to produce full cases, use each processors commodity calculator located at: https://doe.sd.gov/cans/calculators.aspx
- Bulk Material South Dakota Processes:
 - ⇒ 100103 Bulk Large Chicken
 - ⇒ 100113 Bulk Chicken Legs
 - ⇒ 100154 Bulk Beef Ground
 - ⇒ 100193 Bulk Pork
 - ⇒ 100047 Bulk-Eggs, Liquid
 - ⇒ 100124 Bulk Turkey
 - ⇒ 110700 Bulk Peanuts, Raw
 - ⇒ 100506 Bulk Potatoes
 - ⇒ 100332 Bulk Tomato Paste
 - ⇒ 110244 Bulk Cheese-Mozzarella

Some companies have requested to process the following items in South Dakota. These items will appear on the Annual Survey. *Please note, if there are not enough schools requesting pounds, South Dakota will not be able to purchase truckloads of bulk material.

- * 110149 Bulk Apples for Processing
- * 110254 Bulk Cheddar, Yellow 40 lb. block
- Bulk Processing needs to be procured by the school unless the State Agency has already procured the product.

Entitlement spending is monitored. If schools are not spending entitlement or not on track to spend all allocated entitlement, entitlement will be swept and re-distributed to schools that are using their full entitlement allocation.

Program Policy Memos

Some policies have multiple numbers. That means those apply to multiple programs.

Child & Adult Care Food Program

Current policies can be found at http://www.fns.usda.gov/cacfp/policy.

School Nutrition Programs (SP Memos)

Policies that apply to school operation and administration can be found at http://www.fns.usda.gov/school-meals/policy.

Summer Food Service Program

Policies can be found at http://www.fns.usda.gov/sfsp/policy.

Food Distribution

Food Distribution policies can be found at https://www.fns.usda.gov/resources?f%5B0% 5D=resource_type%3A160&f%5B1%5D=program%3A35

COVID Waivers

To find a current list of the waivers that South Dakota has opted in to, you can visit the <u>CANS</u> webpage under the "USDA Waivers, Guidance, and Information—July 1, 2021-June 30, 2022" heading. Here, you will find a chart that lists all of the current waivers South Dakota is operating under.

Contact CANS

For any questions, comments, or concerns

Email: <u>DOE.SchoolLunch@state.sd.us</u>

Phone: (605) 773-3413

Fax: (605) 773-6846

This institution is an equal opportunity provider.

Professional Standards Reminder: Any learning or training you receive about any aspect of the School Nutrition Programs can be counted as training time towards the professional standards annual training requirement. Reading the bulletin each month does count towards training hours.

Please retain documentation to show what topics were trained. For example, agenda, topics, handbook, certificate, etc. And record training on a Tracking Tool – we suggest using the <u>SD Tracker Tool</u> posted on the CANS NSLP website.

To credit training hours for time spent reading the Nutrition Bulletin, you will need to keep track of the time you spent reading and determine the applicable training codes. Appropriate documentation for this would be a copy of the bulletin signed and dated with the amount of time written on it.